

### **Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

### **Listing of Claims:**

1. (currently amended) A cheese substitute ~~comprising~~ formed by blending, by weight, 60-95% bland edible particulate, 1-25% non-liquid vegetable fat component, 1-15% salt component and parmesan flavouring.
2. (original) A cheese substitute as claimed in claim 1, in which the bland edible particulate comprises protein.
3. (previously presented) A cheese substitute as claimed in claim 2, in which the bland edible particulate comprises a soya product.
4. (previously presented) A cheese substitute as claimed in claim 1, in which the bland edible particulate comprises one or more of seed, bean, pulse, pea and lentil product.
5. (original) A cheese substitute as claimed in claim 3, in which the soya product comprises about 70%, the vegetable fat component about 17%, the salt component about 12% and the parmesan flavouring about 0.5%, by weight of the cheese substitute.
6. (previously presented) A cheese substitute as claimed in claim 3, in which the soya product is in the form of a flour.
7. (previously presented) A cheese substitute as claimed in claim 3, in which the soya product comprises a soya bean or soya flour derivative.
8. (original) A cheese substitute as claimed in claim 6, in which the soya product component is a full fat, pre-cooked soya flour.

9. (previously presented) A cheese substitute as claimed in claim 1, in which the vegetable fat component comprises a fully hydrogenated or partially hydrogenated vegetable oil.

10. (original) A cheese substitute as claimed in claim 9, in which the vegetable fat comprises vegetable shortening.

11. (previously presented) A cheese substitute as claimed in claim 1, in which the vegetable fat component comprises palm oil

12. (previously presented) A cheese substitute as claimed in claim 1, in which the salt component comprises a natural salt and/or a processed salt substitute.

13. (previously presented) A cheese substitute as claimed in claim 1, in which the salt component has a grain size that has limited intrusive effect in the cheese substitute texture.

14. (previously presented) A cheese substitute as claimed in claim 1, in which the parmesan flavouring constitutes 0.1-1% by weight of the cheese substitute.

15. (previously presented) A cheese substitute as claimed in claim 1, in which the cheese substitute further comprises one or more of colourant, preservative, thickener, texturant, regulator and other additives.

16. (previously presented) A cheese substitute as claimed in claim 1, in which the cheese substitute comprises particles in the range up to 3mm in dimension.

17. (currently amended) A method for producing a cheese substitute comprising softening but not liquefying a volume of fully hydrogenated or partially hydrogenated vegetable fat component and ~~combining~~ blending that softened, non-liquid vegetable fat component with bland edible particulate, a salt component and parmesan flavouring to form a composition comprising, by weight, 60-95% bland edible particulate (60-95% by weight), 1-25% vegetable fat component (up to 25% by weight), 1-15% salt component (up to 15% by weight) and parmesan flavouring to a desired proportion until a crumbly product is formed by the coagulation of the vegetable fat component with the other ingredients.

18. (original) A method as claimed in claim 17, in which the vegetable fat component is warmed to facilitate production.

19. (previously presented) A method as claimed in claim 17, in which the components are blended to form the crumbly product.

20. (cancelled)

21. (previously presented) A method as claimed in claim 17, in which the bland edible particulate comprises protein.

22. (previously presented) A method as claimed in claim 21, in which the bland edible particulate comprises a soya product.

23. (previously presented) A method as claimed in claim 17, in which the bland edible particulate comprises one or more of seed, bean, pulse, pea and lentil product.

24 (previously presented) A method as claimed in claim 22, in which the soya product comprises about 70%, the vegetable fat component about 17%, the salt component about 12% and the parmesan flavouring about 0.5%, by weight of the cheese substitute.

25. (new ) A method as claimed in claim 22, in which the soya product is in the form of a flour.

26. (previously presented) A method as claimed in claim 22, in which the soya product comprises a soya bean or soya flour derivative.

27. (previously presented) A method as claimed in claim 25, in which the soya product component is a full fat, pre-cooked soya flour.

28. (previously presented) A method as claimed in claim 17, in which the vegetable fat component comprises a fully hydrogenated or partially hydrogenated vegetable oil.

29. (previously presented) A method as claimed in claim 28, in which the vegetable fat comprises vegetable shortening.

30. (previously presented) A method as claimed in claim 17, in which the vegetable fat component comprises palm oil

31. (previously presented) A method as claimed in claim 17, in which the salt component comprises a natural salt and/or a processed salt substitute.

32. (previously presented) A method as claimed in claim 17, in which the salt component has a grain size that has limited intrusive effect in the cheese substitute texture.

33. (previously presented) A method as claimed in claim 17, in which the parmesan flavouring constitutes 0.1-1% by weight of the cheese substitute.

34. (previously presented) A method as claimed in claim 17, in which the cheese substitute further comprises one or more of colourant, preservative, thickener, texturant, regulator and other additives.

35. (previously presented) A method as claimed in claim 17, in which the cheese substitute comprises particles in the range up to 3mm in dimension.